



- ▶ Combi steamer Silversteam P
- ✓ High power
- ✓ Up to 7 x GN 1/1 or 600 x 400 mm



- ▶ Rack control
- ✓ To enable the selection of a program for each shelf

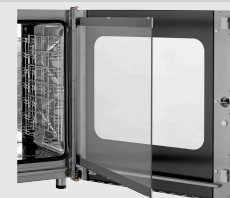


- ▶ The benefits of the Silversteam series
- ✓ Faster heating and reheating times
- ✓ Up to 23 % reduction in cooking times
- ✓ Ideal for cooking spaces used to full capacity

- ▶ Electronic control with 600 programs (300 preinstalled, 300 programmable); up to 9 cooking phases per program



- ▶ Double door glazing, inner door can be opened easily for cleaning



- ▶ Vapour extractor is easy to regulate
- ▶ Bearing rails can be detached
- ▶ 3 fan speed settings

More efficiency and greater time savings with the combi steamer Silversteam P 7 x GN 1/1 thanks to added extra power. Thanks to the high power and the rack control function, the cooking spaces can be used to full capacity. Reduced cooking times, faster heating times, and easy handling speak for themselves.

<ul style="list-style-type: none"> ✓ Power load: 12,6 kW 400 V 50 Hz • Equipment connection: 3 NAC • Temperature range: 50 °C to 300 °C • Control unit: Touch • Functions: Circulating air Steam Combi-steaming Low temperature cooking Delta-T cooking Reversing motor direction (fan wheels) Steam production by means of direct injection 	<ul style="list-style-type: none"> • Properties: LED lighting in door Socket (500 W) for connection of an extractor hood Faster heating and reheating times Up to 23 % reduction in cooking times Ideal for cooking spaces used to full capacity Steaming Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time
<ul style="list-style-type: none"> • Rack control: Yes • Continuous operation: Yes • Vapour extractor: Yes • Core temperature sensor connection: Side • USB connection: Side • Fan speed: 3 levels • Type of drawers: Crosswise • Number of drawers: 7 • Distance between trays: 74 mm • Water connection: 3/4" • Time adjustment: 0 to 599 minutes • Material cooking chamber: CNS 18/10 • Number of motors: 2 • Properties: Rounded baking chamber Bearing rails can be detached Double-winged door pane 	<ul style="list-style-type: none"> • LED display: • Including: 1 grille 1/1 GN 1 tray 1/1 GN 1 water supply hose • Available on request: - • Control lamp: • Series: Silversteam • Temperature control: Stepless • Interior lighting: Yes • Format drawers: 1/1 GN 600 x 400 mm • Operating mode: Electro • With cleaning system: No • Material: CNS 18/10

Combi steamer Silversteam P-7111D

Add on Products

Base unit Silversteam 110

CNS 18/10



- Number of drawers: 10
- Colour: Silver
- Format drawers: 1/1 GN
- Height-adjustable feet: Yes
- Base shelf: No
- Material: CNS 18/10
- Important information: -
- Height adjustable: 741 mm to 790 mm
- Type of drawers: Longitudinal
- Size: W 850 x D 700 x H 741 mm
- Weight: 25 kg

Code-No. 115069
GTIN 4015613602486

Base unit Silversteam 6040

CNS 18/10



- Material: CNS 18/10
- Colour: Silver
- Type of drawers: Longitudinal
- Number of drawers: 10
- Format drawers: 1/1 GN
600 x 400 mm
- Base shelf: No
- Height-adjustable feet: Yes
- Height adjustable: 745 mm to 790 mm
- Important information: -
- Size: W 950 x D 700 x H 745 mm

Code-No. 115079
GTIN 4015613682051

Core temperature sensor set

STAINLESS STEEL



- Set comprises: 1 core temperature sensor
1 holder
- Length cable: 1,8 m
- Material temperature sensor: Stainless steel
- Important information: -
- Size: W 180 x D 265 x H 25 mm
- Weight: 0.57 kg

Code-No. 116009
GTIN 4015613595139

Pump set f. combi steamer



- Set comprises: 1 plastic canister (5 litres)
1 pump
1 supply hose: canister - pump (150 cm)
1 supply hose: pump - steaming pipe (80 cm)
Installation material
- Important information: -
- Material: Plastic
Metal
- Size: W 325 x D 260 x H 140 mm
- Weight: 0.98 kg

Code-No. 116011
GTIN 4015613595146

Combi steamer Silversteam P-7111D

Add on Products

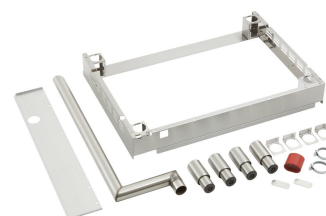
Hand shower f. combi steamer



- Length hose: 2 m
- Properties: Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Important information: -
- Water connection: 1/2"
- Material: Plastic
Metal
- Size: W 2,160 x D 75 x H 30 mm
- Weight: 1 kg

Code-No. 116005
GTIN 4015613587189

Connection kit Silversteam



- Set comprises: 1 frame
1 pipe and holding plate for vapour extraction
1 connection hose
4 feet
Attachment circlips
Screws
- Size frame: W 876 x D 622 x H 114 mm
- Combination possibilities: 5 x 1/1 GN to 5 x 1/1 GN
5 x 1/1 GN to 7 x 1/1 GN
- Material: Stainless steel
- Important information: -

Code-No. 116012
GTIN 4015613607078

Extractor hood Silversteam



- Motor Power: 100 m³/h to 540 m³/h
- Power load: 0,1 kW | 230 V | 50 Hz
- Available on request: -
- Lighting: -
- Material filter: Stainless steel
- Including: -
- Lamps (number + watt): -
- Material: Chrome-nickel steel
- Important information: -
- ON/OFF switch: Yes
- Fan regulation: -

Code-No. 116016
GTIN 4015613620503

Base unit Silversteam 2-110



- Type of drawers: Longitudinal
- Number of drawers: 6
- Height adjustable: 400 mm to 450 mm
- Colour: Silver
- Format drawers: 1/1 GN
- Base shelf: No
- Material: Chrome-nickel steel
- Important information: -
- Height-adjustable feet: Yes
- Size: W 850 x D 700 x H 400 mm
- Weight: 14.2 kg

Code-No. 115071
GTIN 4015613617589

Tray 1/1GN, 20 mm

CNS 18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: Yes
- Properties: -
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Material: CNS 18/10
- Important information: -
- Content: 3,5 litre(s)
- Surface: Silk matt
- Norm: EN 631

Code-No. A101185
GTIN 4015613271729

GN container, 1/1, D65

CNS 18/10



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A121065
GTIN 4016098162755

GN container, 1/1, D100, perforated

CNS 18/10

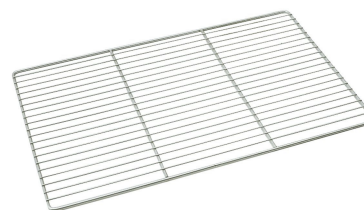


- Content: 14 litre(s)
- Stackable: Yes
- Design: With perforation (holes)
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A101100
GTIN 4016098175236

GN grid 1/1, SS

CNS 18/10



- Gastronorm: 1/1 GN
- Material: CNS 18/10
- Important information: -
- Norm: EN 631
- Series: Top Line
- Size: W 325 x D 530 x H 10 mm
- Weight: 0.95 kg

Code-No. A101091
GTIN 4016098175250

Combi steamer Silversteam P-7111D

Add on Products

Grill plate



- Gastronorm: 1/1 GN
- Roasting surface design: Diamond patterned
- With juice groove: Yes
- Material: Cast aluminium
- Important information: -
- Size: W 530 x D 325 x H 15 mm
- Weight: 2.8 kg

Code-No. 106576
GTIN 4015613660783

Oven gloves 370



- Properties: With flame protection
With hanger
Fabric density: 640 g/m²
- Colour: Black
- Can be washed: No
- Heat resistant to: 250 °C
- Length: 370 mm
- Material: Cotton 100 % (exterior)
- Important information: Do not wash to maintain flame protection
- Size: W 220 x D 370 x H 35 mm
- Weight: 0.28 kg

Code-No. A500511
GTIN 4015613735474

Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Designed for: Manual cleaning of heavily soiled surfaces
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.

Code-No. 173278
GTIN 4015613767918

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Designed for: Use in kitchens and food processing areas
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.

Code-No. 173280
GTIN 4015613761183